

AMENDMENT IN THE CLAIMS

Please amend claims 27 and 52, as follows:

Claims 1-26. (Previously Cancelled)

1 27. (Currently Amended) A method in a cooking apparatus, comprising the steps of:
2 storing a plurality of aroma sources in said cooking apparatus;
3 making a selection of a cooking menu for cooking food;
4 selecting an aroma corresponding to said food; and
5 generating said aroma from at least one aroma source selected from said plurality of aroma
6 sources, said aroma not being produced by food to be cooked.

1 28. (Original) The method of claim 27, further comprising the step of diffusing said aroma
2 before said food is cooked.

1 29. (Original) The method of claim 28, further comprising the step of terminating the
2 diffusion of said aroma when said food is cooked.

1 30. (Original) The method of claim 27, further comprising the step of diffusing said aroma
2 after said food has been cooked.

1 31. (Previously Amended) The method of claim 30, wherein said aroma removes a food
2 aroma produced from the food cooked.

1 32. (Previously Amended) The method of claim 27, further comprising the step of diffusing
2 said aroma intermittently while said food is being cooked.

1 33. (Previously Amended) The method of claim 27, wherein the step of generating comprises
2 the steps of selecting aroma sources from said plurality of aroma sources and mixing the selected
3 aroma sources to generate said aroma.

1 34. (Previously Amended) The method of claim 27, further comprising the steps of:
2 providing a main body having a cooking chamber and a parts chamber;
3 providing an aroma storage unit in said parts chamber;
4 providing a first passageway from said aroma storage unit to an outside of said main body;
5 and
6 releasing said aroma through said first passageway.

1 35. (Previously Amended) The method of claim 34, further comprising the steps of:
2 providing a second passageway from said aroma storage unit to said cooking chamber; and
3 releasing said aroma through said second passageway.

1 36. (Previously Amended) A method in a cooking apparatus, comprising the steps of:
2 providing a cooking apparatus with an aroma generating unit;
3 producing a first aroma in said aroma generating unit;
4 controlling a movement of a piston disposed within said aroma generating unit, wherein said
5 piston opens one of a first nozzle and a second nozzle and closes the other; and
6 diffusing said first aroma through the opened nozzle.

1 37.(Previously Added) The method of claim 36, said step of producing comprising the steps
2 of:
3 selecting a first scent source;
4 selecting an amount of said first scent source; and
5 providing said amount of said first scent source to a diffuser.

1 38. (Previously Amended) The method of claim 37, said step of controlling comprising the
2 step of moving said piston to open a first nozzle and close a second nozzle coupled to said diffuser
3 to diffuse said first aroma to an inside of said cooking apparatus.

1 39. (Previously cancelled)

1 40. (Previously Amended) The method of claim 37, said step of controlling comprising the

2 step of moving said piston to close a first nozzle and open a second nozzle coupled to said diffuser
3 to diffuse said first aroma to an outside of said cooking apparatus.

1 41.(Previously Amended) The method of claim 36, said step of producing comprising the
2 steps of selecting a cooking menu and selecting said first aroma corresponding to the selected
3 cooking menu.

1 42. (Previously Added) The method of claim 36, further comprising the step of deodorizing
2 said first aroma.

1 43. (Previously Added) The method of claim 42, said step of deodorizing comprising the
2 steps of:
3 producing a second aroma in the aroma generating unit; and
4 diffusing said second aroma for a predetermined time.

1 44. (Previously Added) The method of claim 43, said step of producing said second aroma
2 comprising the steps of:
3 selecting a second scent source;
4 selecting an amount of said second scent source; and
5 providing said amount of said second scent source to a diffuser.

1 45.(Previously Added) The method of claim 43, said step of diffusing said second aroma
2 comprising the step of opening a first nozzle to diffuse said second aroma to an inside of said
3 cooking apparatus.

1 46. (Previously Amended) The method of claim 45, said step of diffusing said second aroma
2 further comprising the step of moving said piston to open said first nozzle and close a second nozzle.

1 47.(Previously Added) The method of claim 43, said step of diffusing said second aroma
2 comprising the step of opening a second nozzle to diffuse said second aroma to an outside of said
3 cooking apparatus.

1 48. (Previously Amended) The method of claim 47, said step of diffusing said second aroma
2 further comprising the step of moving said piston to close said first nozzle and open said second
3 nozzle.

1 49.(Previously Amended) The method of claim 43, said step of diffusing said second aroma
2 comprising the step of opening a third nozzle to diffuse said second aroma.

1 50.(Previously Added) The method of claim 49, said step of diffusing said second aroma
2 further comprising the step of rotating said third nozzle.

1 51.(Previously Added) The method of claim 42, said step of deodorizing comprising the steps
2 of:
3 blowing said first aroma toward a filter; and
4 filtering off said first aroma with said filter.

1 52. (Currently Amended) A method of providing a scent from a cooking apparatus,
2 comprising the steps of:
3 storing a plurality of scent sources in a reservoir;
4 selecting a cooking menu;
5 controlling an aroma generator according to said cooking menu to select a first aroma
6 corresponding to said cooking menu and produce said first aroma from at least one first scent source
7 among the stored plurality of scent sources, said first aroma not being produced by food to be
8 cooked; and
9 diffusing said first aroma for a predetermined time.

1 53. (Previously Amended) The method of claim 52, said step of controlling comprising the
2 steps of:
3 selecting at least one first scent source among the stored plurality of scent sources;
4 selecting an amount of said first scent source; and
5 transferring the selected amount of said first scent source from said reservoir to a diffuser
6 disposed in said aroma generator.

1 54.(Previously Added) The method of claim 52, said step of diffusing comprising the steps
2 of:
3 controlling a first nozzle to diffuse said first aroma to an inside of said cooking apparatus;
4 and
5 controlling a second nozzle to diffuse said first aroma to an outside of said cooking
6 apparatus.

1 55. (Previously Added) The method of claim 54, wherein said step of controlling said first
2 nozzle and the step of controlling said second nozzle is performed by moving a piston to open one
3 of a first nozzle and a second nozzle and close the other nozzle.

1 56.(Previously Added) The method of claim 52, further comprising the step of deodorizing
2 said first aroma.

1 57. (Previously Added) The method of claim 56, said step of deodorizing comprising the
2 steps of:
3 controlling said aroma generator to produce a second aroma; and
4 diffusing said second aroma for a predetermined time.

1 58. (Previously Added) The method of claim 57, said step of controlling said aroma generator

2 comprising the steps of:

3 selecting at least one second scent source among the stored plurality of scent sources in
4 response to said first aroma;

5 selecting an amount of said second scent source in response to the amount of said first aroma;

6 and

7 transferring the selected amount of said second scent source from said reservoir to a diffuser.

1 59.(Previously Added) The method of claim 58, said step of transferring comprising the step
2 of controlling a valve of said reservoir.

1 60.(Previously Added) The method of claim 57, said step of diffusing comprising the steps
2 of:

3 controlling a first nozzle to diffuse said second aroma to an inside of said cooking apparatus;

4 and

5 controlling a second nozzle to diffuse said second aroma to an outside of said cooking
6 apparatus.

1 61.(Previously Added) The method of claim 60, wherein said step of controlling said first
2 nozzle and the step of controlling said second nozzle is performed by moving a piston to open one
3 of a first nozzle and a second nozzle and close the other nozzle.